

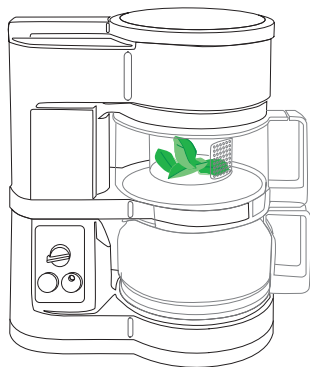
# GOURMET TEA MADE EASY

## DIRECTIONS

Remove the heating chamber lid (turn counter-clockwise), add water and replace lid, turning clockwise to secure a tight fit. Remove the plastic steeping chamber and place tea leaves in the perforated infuser, using a ratio of one teaspoon per cup of water. Return the steeping chamber and glass carafe to unit with lids in place and handles aligned.

Set temperature and timer using guidelines on reverse, and turn on unit. Once the heating chamber reaches desired temperature, water will transfer to the plastic steeping chamber, where it will infuse leaves for the duration selected on timer.

When time expires, tea will release into the glass carafe and is ready to be enjoyed. The heated base will keep any remaining tea warm as long as unit is on. When done, turn off unit.



## CLEANING

Unplug power cord and permit unit to cool before cleaning. Wipe outside with a soft, damp cloth. Remove the plastic infuser chamber and glass carafe and rinse with hot water or place in dishwasher. Do not use abrasive cleaners or solvents.

After extensive use, the heating chamber may build up scale. To clean, fill it with vinegar and let soak overnight. Dispose vinegar in the morning, and operate twice with water only to remove all remnants of its smell.



## WARNING

Children are often unaware of the dangers posed by electrical appliances. To protect children, please keep this unit and other appliances out of their reach. For indoor use only. To prevent fire, electrical shock or personal injury, please observe these precautions:

- Do not heat any liquid other than water.
- Do not fill with water when heating chamber is hot.
- Do not change time settings while unit is working.
- Do not immerse power cord, plug or unit in water.
- Do not operate if electrical components are wet.
- Do not operate with damaged power cord or plug.
- Do not disassemble the unit. Have it professionally serviced.



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**triniTEA**  
electric tea maker

# TIMER GUIDELINES

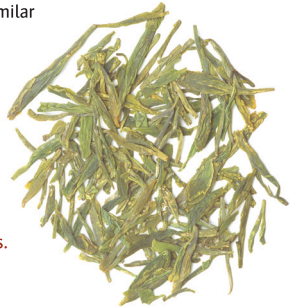
## BLACK TEA

Black teas taste best infused in boiling water for five minutes. Only exception is the First Flush tea from Darjeeling, for which directions are similar to Green Tea. **Temperature Setting: II.**  
**Time: 5 minutes.**



## GREEN TEA

Green teas taste best prepared with cooler water for three minutes. Using water that's too hot will adversely affect taste. **Temperature Setting: I.**  
**Time: 3 minutes.**



## OOLONG TEA

Oolong teas run the gamut of almost-black to nearly-green. Use leaf color as guide: select boiling water for brown leaves and cooler water for green leaves. **Temperature Setting: II/I.**  
**Time: 5 minutes.**



## WHITE TEA

White teas are the most delicate of tea's many varieties. They taste best when steeped for seven minutes in cooler water. **Temperature Setting: I. Time: 7 minutes.**



## HERBALS

Herbal infusions taste best infused with boiling water and steeped for seven minutes. They tend to be more resilient, so a longer infusion time will not adversely affect taste. **Temperature Setting: II. Time: 7 minutes.**

